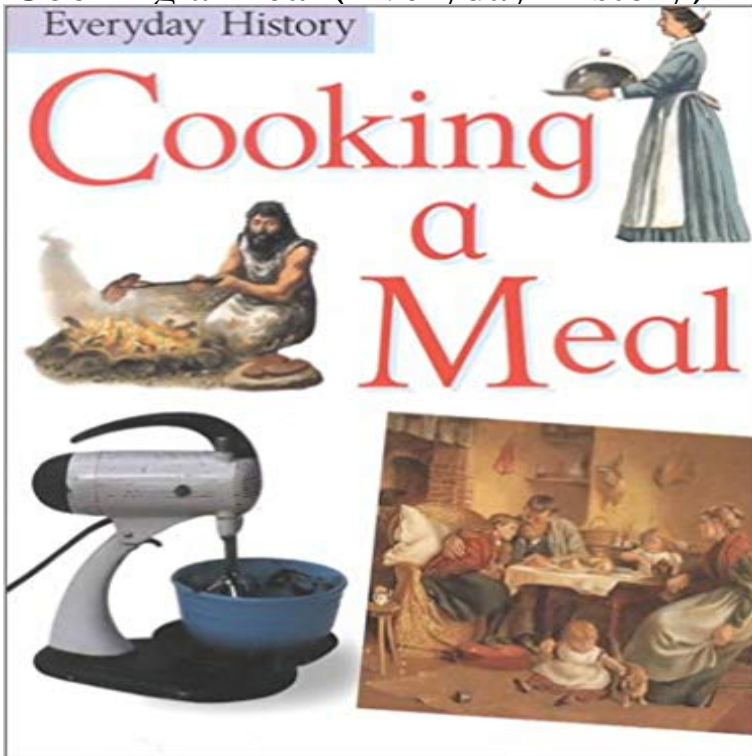


Cooking a Meal (Everyday History)



Developed to fit the needs of the history curriculum for Key Stages 1 and 2, the books in this series explain how aspects of everyday life has changed over the centuries.

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